

## Operating and installation instructions



Built-in refrigerator K 122 Ui -1

To avoid the risk of accidents or damage to the appliance, it is **essential** to read these instructions before it is installed and used for the first time. en - GB

M.-Nr. 07 738 040

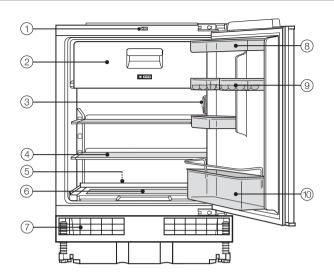
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## Guide to the appliance



- ① Light contact switch
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- 4 Adjustable shelf
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- (6) Fruit and vegetable compartment
- Ventilation grille

- 8 Butter and cheese compartment
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## Caring for the environment

## Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and should be recycled.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

## Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection / recycling centre or contact your dealer for advice. Ensure that it presents no danger to children while being stored for disposal.

Take care not to damage the pipework at the back of it before or during transportation to an authorised collection depot.

In this way, refrigerant in the pipework and oil in the compressor will be contained, and will not leak out into the environment.

This appliance complies with all relevant legal safety requirements. Improper use can, however, present a risk of both personal injury and material damage.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on the installation, safety, operation and care of the appliance.

Keep these instructions in a safe place and pass them on to any future user.

### Correct application

- This appliance is not designed for commercial use. It is intended for use in domestic households and in similar working and residential environments such as:
- Shops
- Offices and showrooms
- Hostels and guest houses.

It must only be used as a domestic appliance to cool and store foodstuffs as well as to store deep frozen food, freeze fresh food and to prepare ice.

Any other usage is not supported by the manufacturer and could be dangerous. Miele cannot be held liable for damage resulting from incorrect or improper use or operation of the appliance.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised whilst using it, or have been shown how to use it correctly by a person responsible for their safety.

### Safety with children

- This appliance is not a toy! To avoid the risk of injury, do not allow children to play with it or near it, or to play with the controls. Older children may only use the appliance if its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.
- Keep children away from it at all times and supervise them whilst you are using it.

### **Technical safety**

- ▶ Before setting up the appliance, check it for any externally visible damage. Do not install and use a damaged appliance.
- A damaged appliance could be dangerous.
- If the connection cable is faulty it must only be replaced by a service technician authorised by the manufacturer to protect the user from danger.



This appliance contains the coolant Isobutane (R600a), a natural gas which is environmentally friendly. Although it is flammable, it does not damage the ozone layer and does not increase the greenhouse effect. The use of this coolant has, however, led to a slight increase in the noise level of the appliance. In addition to the noise of the compressor, you might be able to hear the coolant flowing around the system. This is unavoidable, but does not have any adverse effect on the performance of the appliance. Care must be taken during the transportation and installation of the appliance that no parts of the coolant system are damaged. Leaking coolant can damage the eyes.

In the event of any damage:

- avoid open flames and anything which creates a spark,

- disconnect from the mains.
- air the room in which the appliance is located for several minutes and
- contact the Service Department for advice.
- The more coolant there is in an appliance, the larger the room it should be installed in. In the event of a leakage, if the appliance is in a small room, there is the danger of combustible gases building up. For every 8 g of coolant at least 1 m<sup>3</sup> of room space is required. The amount of coolant in the appliance is stated on the data plate inside the appliance.
- Safe operation of the appliance is only assured if it has been installed and connected in accordance with these operating and installation instructions.
- ▶ Before connecting the appliance to the mains supply, make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply.

This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

- The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly, and where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for damage or injury caused by the lack of or inadequacy of an effective earthing system (e.g. electric shock).
- Installation, maintenance and repairs may only be carried out by a Miele authorised person in strict accordance with current national and local safety regulations.

  Repairs and other work by unqualified persons could be dangerous. The

persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee will be invalidated.

- The appliance must be isolated from the electricity supply during installation, maintenance and repair work. The appliance is only completely isolated from the electricity supply when:
- it has been switched off at the wall socket and the plug has been withdrawn, or
- the fuse from the fused spur connection unit has been withdrawn, or the mains fuse has been disconnected.
- Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.
- This appliance may only be used in mobile installations such as ships if a risk assessment of the installation has been carried out by a suitably qualified engineer.
- In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the guarantee.

#### Correct use

- Do not store explosive materials in the appliance or any products containing propellants (e.g. spray cans). Thermostats switching on may produce sparks which could present a fire hazard. Flammable compounds could explode.
- Do not operate any electrical equipment (e.g. an electric ice-cream maker) inside the appliance. Danger of sparking and explosion.
- If storing alcohol with a high percentage proof, make sure it is tightly closed and stored upright.

  Danger of explosion.
- Never handle frozen food with wet hands. Your hands may freeze to the frozen food or to the metal. Danger of frost burn.
- Do not take ice cubes out with your bare hands and never place ice cubes or ice lollies in your mouth straight from the freezer. Danger of inury.
- Do not refreeze thawed or partially thawed food.

Defrosted food should be used up as quickly as possible, as food soon loses its nutritional value and goes off. Defrosted food may only be re-frozen after it has been cooked.

- Do not store cans or bottles containing carbonated drinks or liquids which could freeze in the freezer. The cans or bottles could explode. Danger of injury and damage to the appliance.
- When cooling drinks quickly in the freezer, make sure bottles are not left in for more than one hour, otherwise they could burst, This could result in injury or damage.
- Doserve the "use-by" dates given on food to avoid the risk of food poisoning. Storage times will depend on several factors, including the freshness and quality of the food as well as the temperature at which it is stored. Follow the instructions given on the food manufacturer's packaging regarding storage conditions and "use-by" dates.
- Do not use sharp edged objects to
- remove frost and ice,
- separate frozen foods or remove ice trays.

They will damage the evaporator, causing irreversible damage to the appliance.

- Never place electric heaters or candles in the appliance to defrost it. These can damage the plastic parts.
- Do not use defrosting sprays or de-icers, as they might contain substances which could damage the plastic parts or which could cause a build-up of gases and pose a danger to health.

- Do not use any oils or grease on the door seals, as these will cause the seals to deteriorate and become porous with time.
- If storing food which contains a lot of fat or oil, make sure that it does not come into contact with plastic components as this could cause stress cracks.
- Do not block the ventilation gaps in the plinth or the top of the appliance housing unit as this would impair the efficiency of the appliance, increase the electricity consumption and could cause damage to the appliance.
- The appliance is designed for use within certain climate ranges (ambient temperatures), and should not be used outside this range. The climate range for your appliance is stated on the data plate inside the appliance. Installing it in a room with too low an ambient temperature, e.g. a garage, will lead to the appliance switching off for longer periods so that it cannot
- Never use a steam-cleaning appliance to defrost or clean this appliance. Steam could reach the electrical components and cause a short circuit.

maintain the required temperature.

## Disposal of your old appliance

▶ Before disposing of an old appliance, first make the door latch or lock unusable.

This way you will prevent children from accidentally locking themselves in and endangering their lives.

- ▶ Be careful not to damage any part of the pipework whilst awaiting disposal, e.g. by
- puncturing the refrigerant channels in the evaporator.
- bending any pipework.
- scratching the surface coating.

Splashes of refrigerant can damage the eyes.

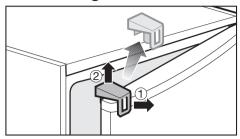
The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

## How to save energy

	Normal energy consumption	Increased energy consumption
Installation site	In a ventilated room.	In an enclosed, unventilated room.
	Protected from direct sunlight.	In direct sunlight.
	Not situated near to a heat source (radiator, oven).	Situated near to a heat source (radiator, oven).
	Where the ideal ambient room temperature is approx. 20°C.	Where there is a high ambient room temperature.
Temperature setting with a thermostat which is approximate (set in stages).	With a medium setting of 2 to 3.	With a high setting: the lower the temperature in the compartment, the higher the energy consumption.
Temperature setting with	Cellar section 8 to 12°C	
a thermostat which is exact to the degree (digital display).	Refrigerator section 4 to 5 °C	On appliances with winter setting, please make sure that the winter
	PerfectFresh zone just above 0 °C	setting is switched off when the
	Freezer section -18°C	ambient temperature is warmer than 16 °C.
	Wine storage section 10 to 12 °C	
Use	Only open the doors when necessary and for as short a time as possible.	Frequent opening of the doors for long periods will cause a loss of coldness.
	Store food in an organised way.	If food is not stored in an organised way, searching for an item will mean the door is open for longer.
	Allow hot food and drinks to cool down before placing them in the appliance.	Placing hot food in the appliance will cause the compressor to run for a long time, as the appliance will have to work harder to lower the temperature.
	Store food covered or packaged.	The evaporation or condensation of liquids will cause a loss of coldness in the refrigerator.
	Place frozen food in the refrigerator to defrost.	
	Do not over-fill the appliance to allow air to circulate.	
Defrosting	Defrost the freezer compartment when a layer of ice 0.5 cm thick has built up.	A layer of ice hinders the cold from reaching the frozen food, and causes an increase in energy consumption.

## Switching on and off

#### Before using for the first time

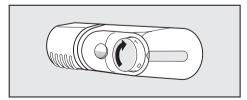


- Remove the transit fitting from the appliance, and dispose of it.
- Place the stopper supplied in the empty hole.
- Clean the inside of the appliance and the accessories with lukewarm water and a little washing-up liquid, and then dry with a soft cloth.

#### Important:

To ensure the correct functioning of the appliance, let it stand for between 1½ and 2 hours after transporting it to its final location before connecting it to the mains. This is important for the correct functioning of the appliance.

## Switching on



■ Turn the temperature selector in a clockwise direction away from "0".

The appliance will start to cool, and the interior lighting will come on when the door is opened.

The higher the setting, the lower the temperature in the appliance.

## Switching off

■ Turn the temperature selector in an anti-clockwise direction from "1" back to the "0" position. You will meet a little resistance, but this should be ignored.

The cooling system and the interior lighting are now switched off.

## Switching off for longer periods of time

If the appliance is not going to be used for a longer period of time, e.g. whilst on holiday:

- switch the appliance off,
- switch off at the wall socket and withdraw the plug,
- defrost the freezer compartment,
- clean the appliance out and
- leave the doors ajar to air the appliance.

If, during a long absence, the appliance is switched off but not cleaned out and the door is left shut, there is a danger of mould and odours building up inside the appliance.

## The correct temperature

It is very important to set the correct temperature for storing food in the appliance. Micro-organisms will cause food which is not stored at the correct temperature to deteriorate rapidly. Temperature influences the growth rate of these micro-organisms. Reducing the temperature reduces their growth rate.

The temperature in the appliance will rise:

- the more often the door is opened and the longer it is kept open,
- the more food that is placed in it,
- the warmer the food is which is being put into it,
- the higher the ambient temperature surrounding the appliance.
   The appliance is designed for use in specific ambient temperatures (climate ranges). Do not use in ambient temperatures for which it is not designed.

## ... in the refrigerator section

We recommend a temperature of **4°C** in the middle of the refrigerator.

If you wish to check the temperature in the refrigerator,

place a thermometer in a glass of water and then place the glass in the middle of the refrigerator section.

After about 24 hours, the thermometer will show the approximate temperature in the refrigerator.

Please note the following:

- bathwater and other household thermometers are not very accurate.
   It is best to use an electronic thermometer.
- Do not measure the temperature of the air in the appliance. The result will not reflect the temperature in the food.
- Try to open the door as little as possible during the measuring period, as warm room air will enter the refrigerator every time the door is opened.

## ... in the freezer compartment

To freeze fresh food and to store frozen food for a long time, a temperature of **-18°C** is required. At this temperature the growth of micro-organisms is generally halted. As soon as the temperature rises above -10°C, the micro-organisms become active in the food again so that it cannot be kept as long. For this reason partially defrosted or defrosted food must not be re-frozen. Food may be re-frozen once it has been cooked as the high temperatures achieved when cooking destroy most micro organisms.

## The correct temperature

### Setting the temperature

The temperature is set using the temperature dial.

■ Turn it to a setting between 1 and 5.

The higher the setting, the lower the temperature in the appliance.

A middle range setting is usually sufficient.

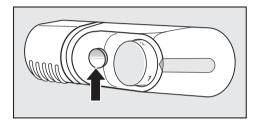
However, if frozen food is to be stored in the **freezer compartment** then a setting of between **4 and 5** is recommended to ensure that the required temperature in the freezer compartment is maintained.

It is also advisable to set the temperature within this range if the door is opened frequently, large quantities of food are stored in the refrigerator section or there is a high ambient temperature.

## Winter setting (for ambient temperatures lower than 16°C)

If the ambient temperature in the room drops below 16°C, the compressor will start up less frequently. Under these circumstances, the freezer can become too warm, and the food in the freezer can even begin to defrost.

If this should occur:



■ Press the switch behind the temperature selector so that the red mark on the switch is visible.

The interior lighting will come on using reduced energy, even when the door is closed, and warm up the refrigerator. The warmth created by the light being on causes the compressor to start up more frequently and thus lower the temperature in the freezer section again. The interior light will stay on until the switch is pressed again, hiding the red mark

The freezer can maintain its coldness using this setting providing the ambient temperature surrounding the appliance remains above 10°C. Please be aware that the appliance will not work correctly if the ambient temperature drops below 10°C.

## Using the refrigerator efficiently

#### Different storage zones

Due to the natural circulation of the air in the appliance, there are different temperature zones in the refrigerator. Cold, heavy air sinks to the lowest section of the appliance. Make use of the different zones when placing food in the appliance.

#### Warmest area

The warmest area is in the top section of the door. Use this for storing butter and cheese.

#### Coldest area

The coldest area in a refrigerator is directly above the vegetable containers.

Use this for all delicate and highly perishable food, e.g.

- fish, meat, poultry,
- sausage products, ready meals,
- dishes or baked goods containing eggs or cream,
- fresh dough, cake mixtures, pizza or quiche dough,
- soft cheese and other dairy products,
- pre-packed vegetables and other fresh food with a label stating it should be kept at a temperature of approx. 4°C.

Do not store explosive materials in the appliance or any products containing propellants (e.g. spray cans). Danger of explosion.

If storing alcohol with a high percentage proof, make sure it is tightly closed, and store upright.

If storing bottles of oil or food containing high levels of fat or oil in the appliance, take care not to let the fat or oil come into contact with plastic components. These can cause stress cracks to occur in the plastic components.

Food must not touch the back wall of the appliance, as it may freeze to the back wall.

## Food which should not be stored in a refrigerator

Not all food is suitable for storing in the refrigerator. These include:

- Fruit and vegetables which are sensitive to cold, such as bananas, avocado pears, papaya, passion fruit, aubergines/eggplant, peppers/capsicum, tomatoes and cucumbers
- Fruit which is not yet ripe
- Potatoes
- Some hard cheeses, e.g. Parmesan

## Using the refrigerator efficiently

#### Storing food correctly

Store food covered or packaged. This will prevent food smells or tastes from affecting other foods, and prevent food from drying out and also any cross-contamination of bacteria. The growth of bacteria, such as salmonella, can be avoided by setting the correct temperature and maintaining good standards of hygiene.

#### Fruit and vegetables

Fruit and vegetables can be stored loose in the vegetable containers. However, you should bear in mind that some types of vegetables give off a natural gas which speeds up the rate at which food perishes. Some fruit and vegetables react strongly to this gas and should not be stored together.

## Examples of fruit which produce a large amount of this natural gas are:

Apples, apricots, pears, nectarines, peaches, plums, avocado pears and figs.

# Examples of fruit and vegetables which react strongly to the natural gases given off by other types of fruit and vegetables are:

Kiwis, broccoli, cauliflower, Brussels sprouts, mangos, honeydew melons, apples, apricots, cucumbers, tomatoes, pears, nectarines and peaches.

#### Unpacked meats and vegetables

Different types of unpacked meats and vegetables must be kept separate. To avoid any microbiological cross-contamination, these foods may only be stored together if they are wrapped.

#### Protein rich foods

Please note that foods rich in protein deteriorate faster than others. Shell fish, for example, deteriorates faster than fish, and fish deteriorates faster than meat.

#### Meat

Meat should be stored loosely covered in suitable containers or packaging. Allowing the surface of the meat to dry slightly helps to prevent the growth of bacteria. To prevent the risk of bacterial cross-contamination meat should not be allowed to come into contact with other foods.

## Adjusting the interior fittings

### Moving the shelves

The shelves can be adjusted according to the height of the food.

- Pull the shelf forwards and then tilt it downwards to remove it.
- With the rear barrier facing upwards, place the shelf at the required position.

The rear barrier must face upwards to prevent food from touching the back of the appliance and freezing to it.

## Split shelf

In order to accommodate tall items in the appliance, one of the shelves is divided. The front section of the shelf can be pushed under the rear section.

Lift the front section of the shelf forwards slightly, and then push it carefully back on the guide under the rear section.

## Adjusting the door shelves/bottle shelf

- Push the door/bottle shelf upwards, then lift it out.
- Replace the door/bottle shelf at the required position. Ensure that it is securely pushed back into position.

## Fruit and vegetable compartment

 To access the fruit and vegetable compartment, slide the cover to the compartment forwards.
 To remove the cover completely, slide it forwards as far as it will go, then lift it out

#### Using the freezer compartment

Use the freezer compartment to:

- store frozen food,
- make ice cubes.
- freeze small quantities of fresh food.

Up to 2 kg of food can be frozen in 24 hours.

## Freezing fresh food

Fresh food should be frozen as quickly as possible. This way the nutritional value of the food, its vitamin content, appearance and taste are not impaired.

Food which takes a long time to freeze will lose more water from its cells, which then shrink.

During the defrosting process, only some of this water is reabsorbed by the cells; the rest collects around the food.

In practice this means that the food loses a large degree of its moisture. You can tell if this has happened by the amount of liquid around the food.

If food is frozen quickly, the cells have less time to lose moisture, so they shrink less. As there is not so much moisture loss, it is easier for the food to reabsorb it during the defrosting process, and very little water collects around the defrosted food.

### Storing frozen food

When buying frozen food to store in your freezer, check

- that the packaging is not damaged,
- the use-by date,
- the temperature at which the frozen food is being stored in the shop. The length of time it can be kept is reduced if it has been stored at a temperature warmer than -18 °C.
- Buy frozen food once you have finished the rest of your shopping, and wrap it in newspaper or use a cool bag or cool box to transport it.
- Store it in the freezer compartment as soon as possible.

Never re-freeze partially or fully defrosted food. Consume defrosted food as soon as possible as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.

### Home freezing

Only freeze fresh food which is in a good condition.

#### Hints on home freezing

- The following types of food are suitable for freezing:
   Fresh meat, poultry, game, fish, vegetables, herbs, fresh fruit, dairy products, pastry, leftovers, egg yolks, egg whites and a range of pre-cooked meals.
- The following types of food are not suitable for freezing: Grapes, lettuce, radishes, sour cream, mayonnaise, eggs in their shells, onions, whole raw apples and pears.
- To retain colour, taste and vitamin C, vegetables should be blanched after they have been trimmed and washed.
  - To blanch: bring a large saucepan of water to the boil and immerse the vegetables in the fast boiling water for 2-3 minutes, depending on variety. Remove, and plunge into ice-cold water to cool quickly. Drain and pack ready for freezing.
- Lean meat freezes better than fatty meat, and can be stored for considerably longer.
- To prevent chops, steaks, cutlets or rolled meat from freezing together in solid blocks when packed, separate with a sheet of plastic freezer film.
- Do not season fresh foods or blanched vegetables before freezing. Only season cooked food

- lightly before freezing, but care should be taken as the taste of some spices alters when frozen.
- Do not place hot foods or drinks in the freezer compartment. This causes already frozen food to thaw, and increases the energy consumption considerably. Allow hot food and drinks to cool down before placing them in the freezer compartment.

### **Packing**

■ Freeze food in portions.

#### Suitable packing material

- plastic freezer film
- freezer bags
- freezer containers
- aluminium foil

#### Unsuitable packing material

- wrapping paper
- grease-proof paper
- cellophane
- bin liners
- plastic carrier bags
- Expel as much air as possible from bags etc. before sealing them, to prevent freezer-burn on food.
- Close the packaging tightly with
  - rubber bands
  - plastic clips
  - string or bag ties
  - freezer tape.

Freezer bags may also be sealed using home heat-sealing kits.

Make a note of the contents and the date of freezing on the packaging.

## Before placing food in the freezer compartment

■ Turn the temperature selector to a middle to low temperature approx. 4 hours before placing fresh food in it.

## Placing food in the freezer compartment

- Place the food flat on the bottom of the freezer compartment so that it freezes through to the core as quickly as possible.
- Make sure that the packaging and containers are dry to prevent them sticking together when frozen.

When freezing, make sure that food already frozen does not come into contact with fresh food being frozen as this could cause the frozen food to begin to defrost.

After 24 hours, turn the temperature selector back to your normal setting.

### **Defrosting**

Frozen food can be defrosted in different ways:

- in a microwave oven.
- in an oven using the "Fan" or "Defrost" setting,
- at room temperature,
- in the refrigerator (the cold given off by the frozen food helps to keep other food cold),
- in a steam oven.

**Poultry** It is particularly important to observe food hygiene rules when

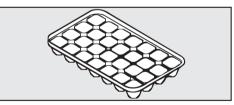
defrosting poultry. Do not use the liquid from defrosted poultry. Pour it away and wash the container it was in, the sink and your hands. Danger of salmonella poisoning.

**Fruit** should be defrosted at room temperature in its packaging, or in a covered bowl.

**Most vegetables** can be cooked while still frozen. Just put straight into boiling water or hot fat. The cooking time is slightly less than that of fresh vegetables due to changes in the cell structure.

Never re-freeze partially or fully defrosted food. Consume defrosted food as soon as possible as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.

#### Ice cubes



- Fill the ice cube tray three quarters full with water and place it on the bottom of the freezer compartment.
- Once frozen, use a blunt instrument, for example a spoon handle, to remove the ice tray from the freezer.
- Ice cubes can be removed easily from the tray by twisting the tray gently or by holding it under cold running water for a short while.

## **Cooling drinks**

When cooling drinks quickly, make sure bottles are not left in the freezer compartment for more than one hour, as they could burst.

## Defrosting the appliance

### Refrigerator section

The refrigerator defrosts automatically.

Condensate and frost can build up on the back wall of the refrigerator section whilst it is in use. You do not need to remove this, as it will defrost and evaporate automatically with the warmth generated by the appliance.

The condensate is drained away via a channel and drain hole into an evaporation system at the back of the appliance.

Ensure that the condensate channel and drain hole are kept clean and are never blocked so that condensate can flow away without hindrance.

### Freezer compartment

The freezer compartment does not defrost automatically.

In normal use, ice and frost will form on the evaporator. If allowed to accumulate, this will impair the efficiency of the freezer and increase the consumption of electricity.

Do not scrape ice and frost off, and do not not use any sharp edged or pointed instruments to aid the defrosting process.

They will damage the evaporator, causing irreversible damage to the appliance.

The freezer compartment should be defrosted from time to time. It must be defrosted if a layer of ice approx.

0.5 cm thick has accumulated. It is best to defrost when only very little food or no food at all is left in the appliance.

#### **Before defrosting**

- Remove the frozen food from the freezer compartment and place it in another freezer or cool box, or wrap it in several layers of newspaper or cloths.
- and store it in a cool place until the freezer compartment is ready for use again.

## Defrosting the appliance

#### To defrost

Carry out the defrosting procedure as quickly as possible if food has not been placed in another freezer. The longer the food is left out at room temperature, the faster it defrosts.

- Switch the appliance off.
- Disconnect it from the mains. Switch off at the wall and withdraw the plug from the socket, or disconnect the mains fuse or remove the screw-out fuse in countries where this is applicable.
- Open the freezer compartment door.
- Use a sponge or towel to soak up the defrosted water.

To speed up defrosting, a bowl with hot water (not boiling) can be placed on a saucer in the freezer compartment. Closing the door in this instance will help retain warmth and speed up the defrosting process.

Do not use a steam-cleaning appliance to aid the defrosting process. Steam could reach the electrical components and cause a short circuit.

Never place electric heaters or candles etc. inside the appliance to defrost it. They will damage plastic components. Do not use defrosting sprays, or de-icers as they could contain substances which could damage the plastic parts and which may cause a build up of gases and pose a danger to health.

#### After defrosting

- Clean the appliance, and then dry it thoroughly.
   Do not let water get into the condensate channel and drain hole.
- Close the appliance door.
- Insert the plug in the socket and switch on at the mains. Then switch the appliance back on.
- Place the frozen food into the freezer compartment again.

## Cleaning and care

Never use cleaning agents containing abrasive substances such as sand, soda, acids, chlorides or chemical solvents.

"Non-abrasive" cleaning agents are also unsuitable as they can cause matt areas to appear.

Make sure that water cannot get into the temperature selector or into the light.

Do not let water get into the drainage channel and drain hole when cleaning.

Do not use steam cleaning apparatus to clean the appliance. Steam could reach the electrical components and cause a short circuit.

The data plate located inside the appliance must not be removed. It contains information which is required in the event of a service call.

### Before cleaning

- Switch the appliance off by turning the temperature selector to "0" and then switching off at the socket and removing the plug.
- Take any food out of the appliance and store it in a cool place.
- Defrost the freezer compartment.
- Take out any removable parts, e.g. shelves, for cleaning.

## Cleaning the interior and accessories

Use lukewarm water with a little washing-up liquid. Accessories and shelves should all be handwashed only.

- Clean the refrigerator section at least once a month and the freezer compartment each time it is defrosted.
- Clean the condensate channel and drain hole frequently, so that condensate can drain away unhindered. Use a straw or similar to clear the drain if necessary.
- After cleaning, wipe the interior and accessories with a damp cloth and dry with a soft cloth. Leave the doors open to air the appliance for a short while.

## Ventilation gaps

■ The ventilation gaps should be cleaned on a regular basis with a brush or vacuum cleaner. A build up of dust will increase the appliance's energy consumption.

#### Door seal

Do not use any oils or grease on the door seal as these will cause the seal to deteriorate and become porous over time.

The door seals should be cleaned regularly with clean water and then wiped dry with a soft cloth.

## After cleaning

- Replace all shelves and accessories in the appliance.
- Switch the appliance on with the temperature selector.
- Place food back in the appliance and close the door.

## Problem solving guide

Repairs to electrical appliances should only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

#### What to do if . . .

#### ... the appliance does not get cold.

- Make sure that the temperature dial is not set at "0".
- Check that the plug is correctly inserted into the socket and switched on.
- Check that the fuse is not defective and that the mains fuse has not tripped. If it has, contact the Miele Service Department.

## ... the temperature in the refrigerator is too low.

- Turn the temperature dial to a lower setting.
- Check that the freezer compartment door has been closed properly.
- Has a large amount of fresh food been frozen at the same time? This makes the compressor run for longer, causing the temperature in the refrigerator section to fall automatically. No more than 2 kg of fresh food should be frozen at one time.

## ... the compressor is switching in too frequently and for too long.

- Check whether the ventilation gap at the bottom of the appliance has been covered over or become too dusty.
- The refrigerator and freezer compartment doors have been opened too frequently, or a large amount of fresh food has been put in at the same time for freezing.
- Check that the doors have been closed properly.
- Check to see whether a thick layer of ice has built up in the freezer compartment. If it has, then the freezer compartment will need defrosting.

# ... the frozen food is thawing because the freezer compartment is too warm.

■ Is the room temperature lower than the ambient temperature for which the appliance is designed?

Operating in a room which is too cold will cause the cooling system to switch off for too long, causing the freezer compartment to become too warm.

Switch the winter setting on. Press the rocker switch behind the temperature selector so that the red mark on the switch is visible.

#### ... food has frozen together.

Use a blunt instrument, e.g. a spoon handle or plastic scraper, to prise it apart carefully.

## **Problem solving guide**

## ... there is a thick layer of ice in the freezer compartment.

- Check whether the freezer compartment door closes properly.
- Defrost and then clean the freezer compartment.

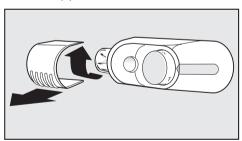
Too thick a layer of ice reduces efficiency and increases energy consumption.

## ... the interior lighting in the refrigerator section is not working.

Has the contact switch become stuck?

If this is not the case, then the lamp is defective.

■ Disconnect the appliance from the mains. Switch off at the wall and withdraw the plug from the socket, or disconnect the mains fuse or remove the screw-out fuse in countries where this is applicable.



- Reach under the back of the light cover, and pull the cover off.
- Unscrew the lamp and replace it with a new one.

Lamp specification: 220 - 240 V, max. 15 W, E 14 fitting.

■ Fit the new lamp and replace the cover.

#### ... the floor of the refrigerator is wet.

The condensate drain hole is blocked.

■ Clean the condensate channel and drain hole.

If you still cannot remedy the fault having followed these suggestions, please contact the Miele Service Department.

To prevent unnecessary loss of temperature, it is advisable not to open the doors while waiting for the appliance to be serviced.

## **Noises**

Normal noises	What causes them
Brrrr	Humming noise made by the motor (compressor). This noise can get louder for brief periods when the motor is switching on.
Blubb, blubb	A gurgling noise can be heard when coolant is circulating through the pipes.
Click	Clicking sounds are made when the thermostat switches the motor on and off.
Sssrrrr	On multi-zone and frost-free appliances you can sometimes just hear the movement of air circulating inside the appliance.
Creak	Creaking sounds can be heard when material inside the appliance expands.

Remember that the noise of the compressor and the coolant circulating in the system is unavoidable.

Noises that you can easily rectify	What causes them, and what can you do about them
Rattling, vibrating	<b>The appliance is uneven:</b> Realign the appliance using a spirit level, by raising or lowering the screw feet underneath the appliance.
	The appliance is touching another appliance or piece of furniture: Move it away.
	<b>Drawers, baskets or shelves are unstable or sticking:</b> Check all removable items and refit them correctly.
	Are any bottles or containers unstable or knocking against each other? Separate them.
	The transport cable clips are hanging loose at the back of the appliance: Remove the clips.

In the event of a fault which you cannot correct yourself, or if the appliance is under guarantee, please contact:

your Miele Dealer

or

 Miele (see back cover for contact details).

When contacting your Dealer or Miele, please quote the model and serial number of your appliance. This information is given on the data plate inside your appliance.

Please note that telephone calls may be monitored and recorded for training purposes.

N.B. A call-out charge will be applied for service visits where the problem could have been resolved as described in these instructions.

#### Guarantee

For information on the appliance guarantee specific to your country please contact Miele. See back cover for contact details.

In the U.K. your appliance is guaranteed for 2 years from the date of delivery. However, you must activate your cover by calling 0845 365 6640 or registering online at www.miele.co.uk.

#### **Electrical connection**

#### **Electrical connection U.K.**

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with current local and national safety (BS 7671 in the UK).

The appliance is supplied with a mains cable and moulded plug ready for connection to an a.c. single phase 220-240 V 50 Hz supply.

The voltage and frequency are given on the data plate. Please ensure that these match the household mains supply. The fuse rating is quoted on the plug.

Connection should be made via a suitable switched socket which is easily accessible. For extra safety it is advisable to protect the appliance with a suitable residual current device (RCD).

Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

This appliance must not be connected to the inverter of an autonomous power supply, e.g. a solar power system. When switching the appliance on, a surge in power could trigger the safety cut-out mechanism. This could damage the electronic unit.

The appliance must not be used with so-called energy saving devices. These reduce the energy supply to the appliance which could then become too warm. Using such devices could alter the specification of the product.

#### Non-rewireable plugs (BS 1363)

The fuse cover must be re-fitted when changing the fuse, and if the fuse cover is lost, the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words in the base of the plug (as applicable to the design of the plug fitted).

Replacement fuses should be ASTA approved to BS 1362 and have the correct rating. Replacement fuses and fuse covers may be purchased from your local electrical supplier.

#### WARNING THIS APPLIANCE MUST BE EARTHED

This appliance must be built in, otherwise it could tip up.

#### Location

This appliance should be installed in a dry, well-ventilated room. It should not be installed where it is exposed to direct sunlight or directly adjacent to a heat-producing appliance such as an oven or a radiator. The room temperature should not go above or below the climate range for which the appliance is designed. The higher the ambient temperature of the room, the more energy the appliance requires to operate.

## Important: tropical / humid environments

During periods of high humidity, some condensation may appear on outside surfaces of cooling appliances. This condensation will disappear when humidity levels drop. For prevention, it is advisable to install the appliance with sufficient ventilation in a dry and/or an air-conditioned room.

Please ensure that doors are closing and sealing properly.

Please ensure that the appliance is installed in accordance with these installation instructions and that the handle is fitted correctly. Should you require further assistance please contact your Miele customer service centre.

#### Climate range

The appliance is designed for use within certain climate ranges (ambient temperatures), and should not be used outside this range. The climate range of the appliance is stated on the data plate inside the appliance.

Climate range	Ambient room temperature
SN	+10°C to +32°C
N	+16°C to +32°C
ST	+16°C to +38°C
T	+16°C to +43°C

Operating in a room which is too cold will result in the cooling system switching off for too long, causing the internal temperature in the appliance to rise with the risk of frozen food deteriorating and going off.

#### Ventilation

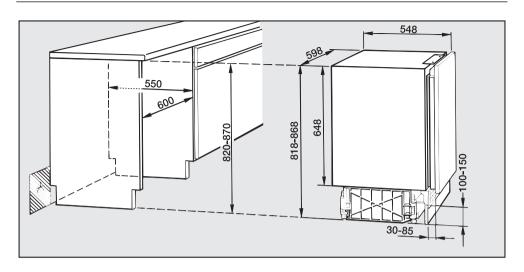
The air inlet and outlet on the appliance must not be covered or blocked in any way.

They should be dusted on a regular basis.

#### **Before installation**

- Remove any cable clips from the back of the appliance.
- Check that all parts at the back of the appliance are unhindered. Carefully remove any hindrance.

## **Building in dimensions**



With a **building under height of 820 mm** the plinth height can be set between **100 - 170 mm**.

With a height > **100 mm** a cutout for ventilation must be provided in the plinth (see "Appliance installation").

A **building under height of 870 mm** is obtained by adjusting the appliance feet. This increases the height of the plinth, which, in this case, can be **150 - 220 mm**.

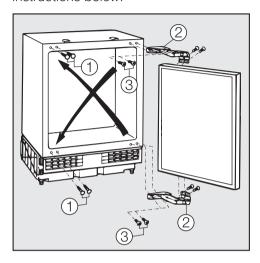
With a height > **150 mm** a cutout for ventilation must be provided in the plinth (see "Appliance installation").

A furniture front panel is required for installing the appliance as an integrated unit. If the appliance is installed at the end of a run of kitchen units, a furniture side panel may also be required, depending on on-site conditions.

The socket (大) should be freely accessible and is best positioned to the side of the appliance.

## Changing the door hinging

Before installing the appliance decide on the door hinging. If left hand door hinging is required follow the instructions below.



- Remove stoppers ①.
- Unscrew the hinges ② at the top and bottom of the door and the appliance.
- Fit the screws ③ loosely into the opposite side.
- Refit the hinges on the diagonally opposite side of the door and then tighten them.
- Refit the appliance door onto pre-fitted screws ③, then tighten the screws.
- Plug the holes with the stoppers ①.

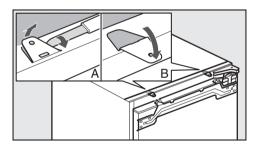
## Weight of the furniture door

Before fitting a furniture door, ensure that the weight of the door does not exceed the maximum permitted:

Appliance	Maximum weight of furniture door in kg
K 122 Ui -1	19

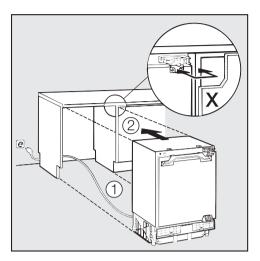
Fitting a door which is heavier than the maximum permitted could damage the hinges.

### Preparing the appliance



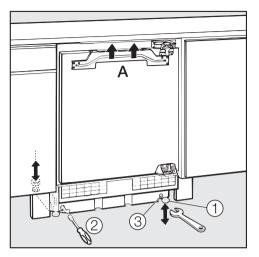
Bend both fixing tabs at the top of the appliance forwards as far as they will go.

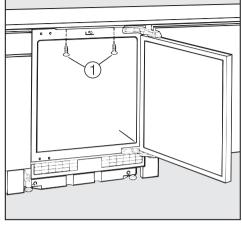
#### Installation



- Position the power supply cable ① so that it can easily be connected to the electricity supply after the appliance has been built in.
- Push the appliance into the niche ② until the front edge of the hinge aligns with the front edge of the furniture housing unit (marked X on the drawing).

Make sure that the mains cable does not get trapped when the appliance is pushed into the niche.





■ Increase the height of the appliance using the adjustable feet until the top of the appliance lies directly under the worktop (A).

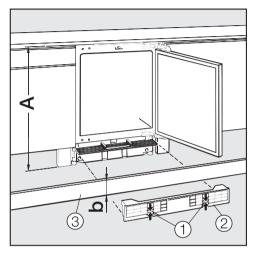
■ Use the screws supplied ① to secure the appliance to the worktop.

#### To increase the height

- of the front screw feet ① turn them anti-clockwise with a suitable spanner.
- of the rear left screw foot insert the hex nut supplied into the opening at the front of the appliance ② and using a hex spanner turn it anti-clockwise.
- of the rear right screw foot insert the hex nut supplied into the opening at the front of the appliance 3 and using a hex spanner turn it clockwise.

## Fitting the plinth

To ensure trouble-free operation of the appliance it is essential to fit the original Miele ventilation grille.



■ Remove ventilation grille ② by pressing down the two lugs ① and simultaneously pulling the grille forwards.

# The plinth facing ③ can be fitted without being altered in the following situations:

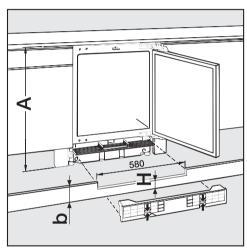
It can be fitted unchanged if the following dimensions are present:

Building-under height A [mm]	Plinth facing height b [mm]
820	100
870	150

# The height of the plinth facing has to be altered in the following circumtances:

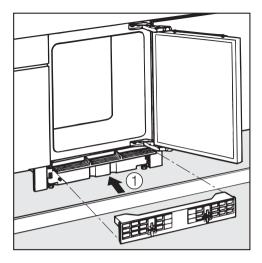
If the building-under height **A = 820 mm** and the plinth facing height **b is greater than 100 mm** a cut-out has to be made in the plinth facing.

This also applies to a building-under height **A = 870 mm** and plinth facing

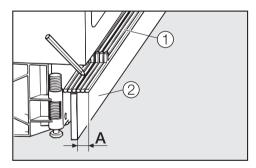


height b greater than 150 mm.

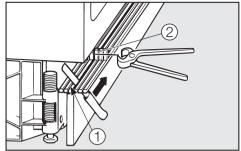
Building-under height A [mm]	Dimension H [mm]
820	100
870	150



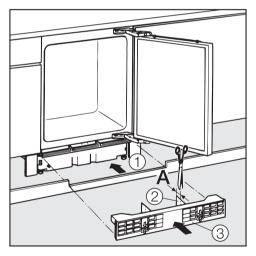
■ Position the plinth facing along the run of kitchen units ①.



- Mark the protruding section **A** on the ventilation grille bracket ① with a pencil, then take the plinth facing ② off again.
- Cut protruding section **A** off the ventilation grille.



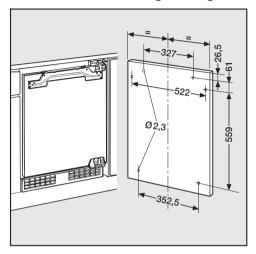
- If the front slat on the facing does not align with the front edge of the plinth facing, cut off another slat ①.
- Use pliers to remove the vertical ribs②.



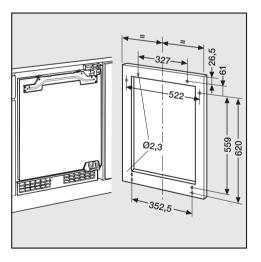
- Shorten the ventilation grill supports
   by dimension A
   (= ventilation grille bracket overhang).
- Secure the plinth facing to the run of kitchen units ①.
- Push the ventilation grille onto the bracket ③.

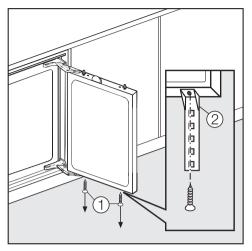
## Fitting a furniture door

If there are no pre-drilled holes in the furniture door, holes have to be drilled as shown on the following drawing:

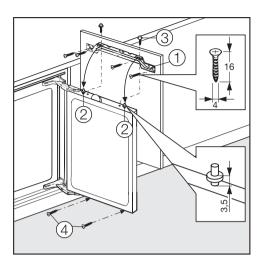


### **Drilling positions on framed doors**



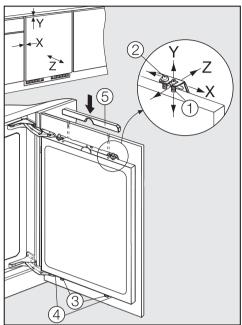


- Remove screws ① from the underside of the appliance door.
- Use the screws to secure both brackets ② to the underside of the appliance door. The brackets must be flush with the exterior of the appliance door.
- $\blacksquare$  Shorten the brackets if necessary.



- Screw adjuster strip ① to the furniture door.
- Loosen the adjusting screws ② until there is a gap of 3.5 mm (see detail).
- Hang the furniture door onto adjusting screws ②.
- Secure the furniture door at the top using screws ③.
- Secure the furniture door at the bottom using two screws ④ fitted through the bracket.

## Aligning the furniture door



- Align the furniture door with neighbouring furniture doors:
- Height adjustment Y is made by turning the upper adjusting screw ①.
- Side adjustments X are made by moving the furniture door to the left or right.
- Depth adjustments Z are made by gently shifting the furniture door forwards or backwards.
- First tighten the top adjusting screws ① and ②, then the lower screws ③.
- Finally replace covers ④ and ⑤.

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